

Lunch 1

APPETIZERS

HONEYCRISP APPLE SALAD

bitter greens, radish, almonds, french feta, grain mustard vinaigrette

FALAFEL

tahini sauce, hummus, pickled vegetables, pita

MARINATED FLORIDA SHRIMP

heirloom tomato, fresh horseradish, dill

ENTRÉES

GRILLED FREE-RANGE CHICKEN

apricot, green olive salsa

SPICED PORK LOIN

mango chutney, cilantro

ROASTED EGGPLANT PANINI

arugula pesto, fontina

DESSERT

ETON MESS

broken meringue, berries, whipped cream

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Lunch 2

APPETIZERS

BUTTER LETTUCE SALAD

avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

BRAISED LEEKS

fourme d'ambert, garlic toasted walnuts, sherry vinaigrette

BEEF CARPACCIO

roasted cipollini onion, upland cress, garlic chips, truffle dressing

ENTRÉES

BRAISED CHICKEN

apricots, green olives, herbed cous cous

SLOW ROASTED BERKSHIRE PORK SHOULDER

anson mills cheese grits, parsley sauce, pickled onions

CHARRED EGGPLANT

tahini sauce, za'atar, preserved meyer lemon, chickpeas

DESSERTS

MEYER LEMON RICOTTA CAKE

macerated blueberries, crema

CHOCOLATE BOURBON TART

toasted meringue, candied pecans

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Lunch 3

APPETIZERS

BEET & HEIRLOOM TOMATO SALAD
green beans, heart of palm, walnut vinaigrette, blue cheese

ROASTED MARKET VEGETABLES
grains & seeds, tahini sauce, cilantro

LOCAL FISH CEVICHE
citrus, shaved red onion, avocado, cilantro

ENTRÉES

GRILLED YELLOW JACK
fregola, orange, grilled red onion, green olive tapenade

WHOLE ROASTED "POULET ROUGE" CHICKEN
pine nuts, currents, arugula, jus

GRILLED LEG OF LAMB
salsa verde

SIDES

ROASTED FENNEL
orange, calabrian chiles

ROASTED POTATOES
romesco, green onions

DESSERTS

SUNKEN CHOCOLATE SOUFFLÉ CAKE
coffee ice cream

SEASONAL CROSTADA
crema

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Lunch 4

APPETIZER

BRAISED LEEKS

fourme d'ambert, garlic toasted walnuts
sherry vinaigrette

ENTRÉE

PAN ROASTED GROUPER

wild mushroom conserva
chickpeas, salsa verde

DESSERT

BUTTERMILK PANNA COTTA

macerated berries, almond praline

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served individually

Lunch 5

APPETIZER

TUNA CRUDO

blood orange, preserved fennel, fresno chiles

SALAD

ROASTED BABY BEETS

whipped robiola, pistachio, mache

MIDCOURSE

RICOTTA ANGOLOTTI

black truffle, parmigiano nage

ENTRÉE

GRILLED NY STRIP

whipped potato, charred escarole, capers, lemon

DESSERT

TURKISH COFFEE CRÈME CARAMEL

toasted meringue, housemade toffee bark

MICHAEL
Schwartz
EVENTS

catering &
private parties

5 courses, served individually

Supplements

RAW BAR

OYSTERS, CLAMS, SHRIMP, LOCAL FISH CEVICHE, ALASKAN KING CRAB
classic mignonette, housemade cocktail sauce
add stone crab (seasonal)

OYSTERS

TODAY'S SELECTION
classic mignonette

FLORIDA STONE CRAB

(SEASONAL)
green sambal & mustard sauce

CAVIAR

AMERICAN STURGEON
housemade latkes, crème fraîche

SNACK COURSE

CLASSIC DEVILED EGGS
MARINATED OLIVES orange peel, fennel
KIMCHI crushed peanuts
CRISPY HOMINY chile, lime
CHICKEN LIVER CROSTINI caramelized onions
FALAFEL tahini sauce, pickled red onion
CRISPY PIG EARS chile, lime
SHRIMP TOAST "BANH MI"
THICK CUT POTATO CHIPS pan fried onion dip

choose 3

AMUSE BOUCHE

INTERMEZZO

SHAVED BLACK TRUFFLES

MICHAEL
Schwartz
EVENTS

catering &
private parties

Dessert Supplements

COOKIES & CONFECTIONS

CHOCOLATE CHUNK
FUDGY WUDGY
HOUSEMADE SNICKERS
HOUSEMADE NUTTER BUTTER
FILLED MINI DONUT
HOUSEMADE OREO
PEANUT BRITTLE
HOUSEMADE MARSHMALLOW
FRUIT GELÉE

CAKES

CHOCOLATE FUDGE CARAMEL CAKE
GINGER CARROT CAKE cream cheese frosting
STRAWBERRY ANGEL FOOD CAKE
PISTACHIO CREAM CAKE
MEYER LEMON COCONUT CAKE

SEASONAL COBBLER & MINI HANDMADE PIES

SPRING: RHUBARB, FLORIDA BLUEBERRY
SUMMER: PEACH, NECTARINE, APRICOT, FIG
FALL: APPLE, QUINCE, PEAR, CRANBERRY
WINTER: STRAWBERRY

POPSICLES

MILK CHOCOLATE FUDGESICLE
ORANGE CREAMSICLE
STRAWBERRY MINT

MICHAEL
Schwartz
EVENTS

catering &
private parties